

Job Title Commis Chef

Reporting to: Food & Beverages Manager

Banding: The banding for this role is B6 (NMW / NLW)

Key Objectives

- Working with the team to prepare and cook tasty, healthy food to our customers as directed
- To follow and adhere to all Health and Safety and Food Hygiene requirements according to UKSA policy
- Promote a positive perception of the company at all times both internally and externally

The duties and responsibilities will include but are not limited to:

- Working in all areas of the kitchen including the preparation and cooking of food
- Stock reporting and rotation
- Meeting deadlines to ensure an efficient operation
- Completing cleaning schedule and any relevant kitchen as required for each shift worked
- Ensuring adherence to UKSA policies and procedures
- Presenting food and serving meals to our customers
- Delivering a high level of customer service to our customers including UKSA staff

Health and Safety

- Operate on a daily basis which demonstrates a duty to take care of your own health and safety and that of others who may be affected by your actions at work.
- Co-operate with employers and co-workers to help everyone meet their legal requirements.

Team Performance

- Prepare for and take full part in 1-1 reviews with line manager
- Ensuring adherence to all policies and procedures and promoting the Vision, Purpose and Values of UKSA

Profile:

• Essential Qualifications/Experience

- Competent chef preferably holding 706/1 or NVQ level 2
- Must be able to work unsupervised at times and use initiative
- o Must have food hygiene training and preferably hold level 2 food safety certificate

• Personal Attributes

- A motivated self-starter
- Strong desire to deliver excellent customer service

General Terms: (Detailed Terms and Conditions are issued separately)

o 40 hours over 6 days including weekends and bank/public holidays

This job description will be reviewed from time to time and may be updated as agreed